EVERY DAY

The seafood *display*

Lobster, yellowfin tuna, kingfish carpaccio and oysters on ice, served each day by Roberto’s chefs alongside the passed canapés.







ABU DHABI GRAND PRIX 2026 · BERTH 40, YAS MARINA

The ultimate *megayacht experience*

Unlimited premium culinary experience by **Roberto’s**

Friday *menu*

SEAFOOD DISPLAY

Aragosta
Poached lobster salad, sea urchin mayo, cucumber · D G S

Tonno
Yellowfin tuna tartar, wasabi and avocado gel · F

Ricciola
Kingfish carpaccio, truffle ponzu sauce · F

Ostriche
Oyster, shallot vinegar · S

SMALL BITES

Grana e Miele
Grana Padano Ambrosi, local honey · D G V

Tartar di Manzo
Wagyu beef tartar, egg sauce, croutons · D G

Millefoglie
Brie and caramelised tart, roasted figs · D G V

Ricotta e Tartufo
Buffalo ricotta mousse, black truffle · D G V

HEARTY DISHES

Raviolo Massaia
Spinach and ricotta ravioli, wild mushrooms, parmesan sauce · D G V

Risotto al Limone
Citrus risotto, fermented lemon dust · D V

Filetto di Manzo
Wagyu beef tenderloin, mashed potato, jus · D

Merluzzo Nero
Citrus marinated black cod, broccoli purée, beluga lentils · D F

POWER HOUR

Mini Burger
Wagyu burger, truffle mayo, parmesan, rocket · D G

Patatine
Skin-on fries, parmesan and oregano · D V

Quesadilla
Cheese and chicken deli quesadilla · D G

Margherita
Buffalo mozzarella and tomato pizza · D G V

DOLCI

Pannacotta ai Lamponi
Raspberry pannacotta · D V

Tiramisù
Classic coffee tiramisù · D G V

D Dairy · G Gluten · F Fish · S Shellfish · N Nuts · V Vegetarian · VE Vegan

Saturday *menu*

SEAFOOD DISPLAY

Aragosta
Poached lobster salad, sea urchin mayo, cucumber · D G S

Tonno
Yellowfin tuna tartar, wasabi and avocado gel · F

Ricciola
Kingfish carpaccio, truffle ponzu sauce · F

Ostriche
Oyster, shallot vinegar · S

SMALL BITES

Arancini
Truffle arancini · D G V

Porcini
Savoury profiteroles, porcini mousse, crispy kale · D G V

Zucchini alla Scapece
Zucchini mousse, white balsamic, Grana Padano · D G V

Melanzane
Smoked eggplant parmigiana mousse · D G V

HEARTY DISHES

Risotto ai Funghi
Wild mushroom risotto · D V

Raviolo Genovese
Braised beef ravioli, parmesan fondue · D G

Rossini
Tenderloin, seared duck liver, red wine sauce, black truffle · D

Branzino
Poached seabass, pizzaiola sauce, Mediterranean crust · F

POWER HOUR

Piada
Crispy dough, beef bresaola, rocket, truffle brunoise · D G

Bianca al Tartufo
Smoked cheese, truffle pizza · D G V

Patatine
Skin-on fries, sweet paprika and parmesan · D V

Mini Burger
Breaded chicken, American cheese, sriracha mayo · D G

DOLCI

Crema e Amarene
Italian custard, candied cherry · D G V

Profiterole
Double chocolate profiteroles, hazelnut, toffee · D G N V

D Dairy · G Gluten · F Fish · S Shellfish · N Nuts · V Vegetarian · VE Vegan

MENU · DAY THREE

Sunday *menu*

SEAFOOD DISPLAY

Aragosta
Poached lobster salad, sea urchin mayo, cucumber · D G S

Tonno
Yellowfin tuna tartar, wasabi and avocado gel · F

Ricciola
Kingfish carpaccio, truffle ponzu sauce · F

Ostriche
Oyster, shallot vinegar · S

SMALL BITES

Panino al Vapore
Steamed bun, braised beef, gherkins · D G

Oro Verde
Guacamole mousse, crispy chips, pico de gallo · VE

Empanadas
Chicken empanadas · D G

Fichi e Caprino
Goat cheese mousse, figs, compote · D G N V

HEARTY DISHES

Tortelli
Spinach and ricotta tortelli, truffle cream sauce · D G V

Risotto Zucca e Fiorilli
Zucchini and pumpkin risotto, cacio fondue · D V

Milanese
Breaded Milanese, tartar sauce, coleslaw, pickled ginger seaweed · D G

Salmone
Poached salmon, scapece vegetables, dill vinaigrette · F

POWER HOUR

Mini Burger
Wagyu smashed burger, truffle mayo · D G

Wrap
Pulled chicken wrap, Cajun spices · D G

Patatine
Skin-on fries, truffle · D V

Focaccia Romana
Beef salami and mozzarella focaccia · D G

DOLCI

Gelato Verde Oro
Signature pistachio ice cream, extra virgin olive oil · D N

Croccante alla Nocciola
Dark chocolate, sour cherry, hazelnut praline · D G N

D Dairy · G Gluten · F Fish · S Shellfish · N Nuts · V Vegetarian · VE Vegan